

CLAIMS

1. Shelf-stable, clear and neutral pH water composition comprising water and soluble fibres that is characterized
5 by the fact that :

- the water is substantially demineralized
- and the soluble fibres comprise oligosaccharides with a chain length of about 2 to 20 units.

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2. Water composition according to claim 1, characterized in that oligosaccharides are chosen in the group comprising fructo-oligosaccharides made of fructose residues linked by $\beta(2-1)$ bonds.

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3. Water composition according to claim 1, characterized in that the fibres quantity contained in the water composition ranges from 0.1 to 10 grams of fibres per litre of water.

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4. Method for modifying the bitterness, the sweetness, the softness, the astringency, the smoothness as well as the metallic-ness of a neutral pH and substantially demineralized water by the incorporation of soluble fibres
25 comprising oligosaccharides with a chain length of about 2 to 20 units.

5. Use of soluble fibres comprising oligosaccharides with a chain length of about 2 to 20 units for modifying the
30 bitterness, the sweetness, the softness, the astringency, the smoothness as well as the metallic-ness of a neutral pH mineral-enriched water.

6. Shelf-stable, clear and acidic pH water composition comprising water and soluble fibres that is characterized by the fact that :

5 - the soluble fibres comprise digestion-resistant malto-oligosaccharides with a Molecular Weight of about 2000.

10 7. Composition according to claim 6, further comprising at least one ingredient selected in the group comprising : vegetal extract, herbal and fruity extract used alone or in combination.

15 8. Use of a composition according to claim 7, for effecting at least one of the following physiological modulations : modulation of blood pressure, increase of fat oxidation, release of stress, increase of digestion effectiveness, mental stimulation, increase of alertness, limitation of free-radicals and skin replenishment.